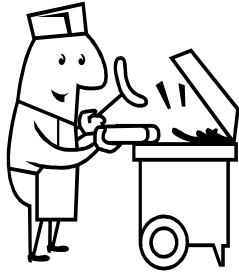


MONROE COUNTY DEPARTMENT OF PUBLIC HEALTH

Mobile Pushcart Permit Requirements



- _____ Submit health permit application with fee (\$225.00)
- _____ Submit picture of cart
- _____ Submit copy of menu or foods to be served for approval
Generally, no more than 3 to 4 items (See reverse side for allowed foods)
- _____ Submit proof of workers compensation and disability insurance or a waiver form CE-200
- _____ Submit proof of certified food worker and/or manager food safety training
Call 753-5869 if you need to sign up for the class
Note: Operators of 2 or more push carts are required to have at least one Level 1 on record
- _____ Submit proof of a commissary (required for dish washing and storage)
 - _____ Commissary letter from a permitted food operation with 3 bay sink
(for example a restaurant, a church, a school and/or some stores)
 - OR
 - _____ A valid commissary permit in your name
Note: *This is required if you have two or more push carts or would like to prepare food ahead of time*
 - OR
 - _____ A letter stating that you will be using a home commissary with storage and three- bay sink for dishwashing separate from your living quarters
Note: *This must be approved by the health department*
- _____ Schedule cart inspection prior to opening and serving the public



PUSHCARTS REQUIREMENT CHECKLIST

- _____ Accurate stem/probe thermometer(s) (0-220°F)
- _____ Hand wash station :
 - container of fresh water with a spigot or tap
 - pump soap
 - paper towels
 - catch basin
- _____ Gloves and utensils
- _____ Sanitizer (*If using household bleach---1 teaspoon bleach per gallon of water*)
- _____ Umbrella or canopy for cart
- _____ Sneezeguards as needed
- _____ Prewrapped straws and plastic silverware as needed
- _____ Hats, hairnets and aprons
- _____ Hot (140° F) holding facilities/equipment (*extra propane*)
- _____ Cold (45° F) holding facilities/equipment (*extra ice*)

Guidelines:

- **Cart operation limited to 6 hours.** Must restock, clean and sanitize equipment at commissary for additional hours of operation.
- **Approved foods are defined as USDA commercially precooked and packaged item:**
 - hot dogs
 - brown and serve sausage
 - egg pucks
 - fully cooked chicken breasts
 - fully cooked sausage links
 - raw preformed burger patties
 - raw preformed processed or frozen shaved steaks
- **Raw burgers or steaks must be stored in separate ice chests.**
- **Approved condiments:** Commercially processed and served from squeeze bottle, pump or single serve packets.
- **Items NOT allowed on cart-**
 - raw whole shell eggs
 - raw chicken
 - any raw meats other than approved burgers /steaks
 - fresh produce such as lettuce, tomatoes and onions
- **All cooked foods to be discarded at the end of the day's operation.**
- **Commercially prepared hot sauce is allowed however original packaging must be available.**